

# THE WEDDING BREAKFAST

Your wedding package will include a wedding breakfast of your choice to enjoy with all of your daytime guests. Choose from the Signature Menu, Host a Roast, or Wedding Breakfast BBQ.

# SIGNATURE MENU

Choose one starter, one main course and one dessert to be served to all of your guests. If you wish to offer a choice of dishes to your guests, please discuss with your wedding coordinator.

## Starter

Classic Waldorf salad with smoked chicken, green apples and a lime infused dressing *(gf) (df)*

Ham hock and chicken terrine over crushed petit pois with house piccalilli and cress *(gf) (df)*

Roasted and seared pork belly with BBQ pulled pork croquette and caramelised apple purée with chilli corn bread

Pan seared sea scallops on crushed pea purée topped with crispy bacon and black pudding crumb *(df)*

**\*supplement of £1.50 pp**

Scottish smoked salmon over smashed avocado on toasted ciabatta topped with a red onion, tomato and chilli concasse

**\*supplement of £1.50 pp**

Thyme roasted butternut squash risotto with shaved parmesan *(gf) (v) (df for vegan on request)*

Duo of soups- asparagus, leek and potato paired with carrot and coriander in the same bowl topped with crème fraîche and herb croutons *(v) (df for vegan on request)*

# SIGNATURE MENU

## Main course

Classic chicken saltimbocca aged Cheddar mashed potatoes and seasonal vegetables with fried sage and lemon sauce *(gf)*

Garlic and thyme roasted chicken breast, fondant potato seasonal vegetables with woodland mushroom sauce and Parma ham crisp *(gf)*

Pancetta wrapped roasted pork tenderloin with grain mustard mashed potatoes, tender stem broccoli, caramelised apple and spiced apple cider sauce *(gf)*

Slow cooked Asian belly of pork with wok fried greens, grilled pineapple, crispy noodles and soy honey chilli sauce *(df)*

Red wine braised lamb shank with garlic, thyme and rosemary with leek and butter mashed potatoes, seasonal vegetables, pickled red cabbage and red currant rosemary jus *(gf) (df)*

Herb topped seared lamb rump with dauphinoise potatoes and seasonal vegetables with red wine jus

Red wine and thyme braised blade of beef with mushroom ravioli and sweet potato purée with woodland mushroom sauce

Grass fed fillet of beef with grilled asparagus and classic béarnaise sauce *(gf)*

**\*supplement of £5.50pp**

Cinnamon and black pepper seared duck breast with blackberries over carrot purée and thyme fondant potatoes with Madeira jus *(gf)*

**\*supplement of £3.00 pp**

Seared skin on cod loin with charred and sautéed greens with a seafood bisque sauce *(gf)*

Pan fried Atlantic salmon over butter tossed samphire and seasonal vegetables, potato rösti with lemon beurre blanc

Pea and mint risotto with feta cheese *(v) (df or vegan on request)*

Tagine roasted cauliflower steak and vegetable medley with cucumber chilli and red onion salsa *(v) (gf) (df or vegan on request)*

Nut roast Wellington with caramelised onion gravy *(v)*

## Or you may prefer these classics with a modern twist:

Onley Farms beef burger on a brioche bun with hand cut triple cooked chips

Hand battered tempura cod loin with house tartare sauce and lemon over garden peas and hand cut triple cooked chips *(df)*

Hothorpe Signature Pie – ‘Hothorpe Ale’ braised beef brisket with herbs and pearl onions in puff pastry scented with mustard and coriander seed, served with creamy mash

Cajun spiced chicken and beef kebabs served with roasted pepper, tomato rice, shredded salad with lime vinaigrette, a tomato, cucumber and red onion salsa, grilled pitta bread and hand cut triple cooked chips

6oz fillet of beef, served medium, with lemon herb sautéed prawns, herb roasted mushroom, grilled tomato and hand cut triple cooked chips *(gf)*

**\*supplement of £5.50 pp**

# SIGNATURE MENU

## Dessert

Bailey's cheesecake with gingerbread crumb and vanilla bean ice cream

Mango and passion fruit delice with Seville orange sorbet and shortbread wafer

White chocolate panna cotta with morello cherry compote and shortbread

Individual lemon meringue pie with raspberry coulis

Chocolate sable mousse with chocolate gravel and fresh berries *(gf)*

Mixed berry and mascarpone mille-feuille

Whiskey tiramisu with vanilla mocha milkshake

Selection of regional British cheeses with chutney, grapes and biscuits *(v)*

Dark chocolate delice with white chocolate bon bon and salted caramel ice cream

Fruit salad and mango sorbet *(ve) (df)*

Spiced poached pears with vanilla rice pudding and cherry compote *(df) (ve)*

# HOST A ROAST

Nominate a guest from each table to don a chef's hat & apron, and serve fellow guests. It's a great way for guests to get to know one another and guarantees lots of laughs!

## Carve one of the following:

Local free-range roast pork loin, crispy crackling, sage and apple stuffing and rich scrambler cider gravy

Free range roast turkey breast, pigs in blankets, apricot and sage stuffing and port and cranberry gravy

Local roast sirloin of beef, Yorkshire puddings, watercress and rich red wine jus

Nut roast Wellington with caramelised onion gravy  
(vegetarian option)

*All served with fluffy roast potatoes, seasonal vegetables and gravy.*

*Hats and aprons supplied by Hothorpe Venues.*

Choose one dessert from the Signature Menu to serve after the roast. You may choose to add a starter too, however, a supplement will apply.

# WEDDING BREAKFAST BBQ

If a relaxed and informal ambience is key to your woodland wedding day, you may like to see our chefs cooking outside\* on the BBQ.

**Guests are invited to choose from the following selection before being seated for dining:**

Chargrilled marinated chicken breast with lemon grass and coriander

Chilli roasted vegetables accompanied by haloumi skewers

Harissa spiced lamb koftas

Salmon cooked in paper with Asian greens, ginger, soy & chilli

Beetroot and giant couscous with barberries & pumpkin seeds

Spiced sweet potato wedges

Mixed baby leaf salad

Pea, asparagus, broad bean, mint and feta salad

Heritage tomato and red onion salad

Cucumber, mint and yoghurt dip

Houmous

Flat breads

Choose one dessert from the Signature Menu to serve after the BBQ. You may choose to add a starter too, however, a supplement will apply.

\*weather permitting. In inclement weather, a bbq-style menu will be cooked in the kitchen.

# CHILDREN'S MENU

Please choose one starter, one main course & one dessert for all children.

## Starters

Trio of melon and raspberry sauce

Dough balls with garlic butter

Half portion of an adult starter

## Mains

Cheese burger, French fries and tomato ketchup

Local sausage and mash and garden peas

Mac 'n' cheese and garlic bread slice

Fish, chips and peas

Crisp chicken goujons, potato wedges and garden peas

Half adult portion of your chosen wedding breakfast main course

## Dessert

Chocolate brownie and vanilla ice cream

Ice cream sundae

Fruit jelly with ice cream

Fruit and marshmallow skewers

**£35.95 per child under 12, £45.95 per child over 12 years old**